

T-20

Tempering/Enrobing Machine

Tempering cycle is maintained throughout the day!



DIMENSIONS: 22"x30"x52.5"



TANK CAPACITY: 53lb



POWER: 2.2 kw



Easy to operate, the T-20 Tempering Machine is a Chocolatier and Pastry Chef's Best Friend ! Used in the finest pastry shops, ice cream parlors and food service establishments. Built to melt and temper any type of chocolate; direct auger tempering allows chocolate fluidity and a perfect crystal blend, thus producing an end product of exceptional quality..

TECHNICAL CHARACTERISTICS:

- **Totally AISI 304 stainless structure**
- **Tank capacity Kg 24**
- **Programmable pedal doser**
- **Heated chocolate tank and with thermostat**
- **Double heating circuit tank and Archimedean screw**
- **Backflow to discharge chocolate**
- **Removable archimedean screw for cleaning and change chocolate**
- **Temperature control thermostat high precision**
- **Refrigerating unit with air cooling system**
- **Heated vibrating table**
- **Volt 400 - Hz 50 - KW 2,2 Three-phase 5 poles (special voltages on request)**

Double tank for diathermic oil heating system